From Our Antipasto Bar
Specialties of the House

**Antipasti**

**Vegetable Antipasto**
- three vegetable selections: $8.95
- seven vegetable selections: $14.95

**Seafood & Vegetable Antipasto**
- two seafood & one vegetable antipasti: $9.95
- four vegetable antipasti: $16.95

**Seafood Antipasto**
- three seafood antipasti: $10.95
- six seafood antipasti: $17.95

**Hot Seafood Antipasto Platter**
- Daily selection of
  - mussels, clams & shrimp in an aromatic tomato broth: $18.95
  - with Tuscan bread

If you would like antipasti for the table, just ask the waiter - priced accordingly.

**Soup of the Day**
- $6.50

**Arugula Salad**
- chopped tomato, fennel, shaved parmesan: $6.95

**Caesar Salad**
- parmesan croutons: $7.25

**Bruschetta Toscana** (House Specialty)
- grilled croutons, Novarino goat cheese, tomatoes & basil: $7.95

**Fried Fresh Artichokes Alla Giudea** (seasonal)
- $10.50

**Fegatini di Pollo**
- Tuscan style chicken liver & crostini: $9.50

**Pasta**

**Tordelli della Nonna Albertina** (House Specialty)
- stuffed tordelli with meat ragu: $18.75

** Linguine Pescatore**
- baby clams, shrimp, sea scallops & mussels: $18.95

**Penne al Pesto**
- with pine nuts, basil & parmesan: $17.95

**Papardelle al Sugio di Lepre**
- $18.95

**Shrimp Fettuccine Carbonara**
- pancetta ham, onions, parmesan cream sauce: $19.95

**Rigatoni Alle Melanzane**
- eggplant, raisins topped with an aged ricotta salata: $17.95

* Pasta pomodoro & whole wheat pasta are always available *

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**Dinner**

**Specialty Fish**

- **Filet Mignon of Yellowfin Tuna** (House Specialty)
  - Seared rare with artichoke heart salad: $23.95

- **Maya Shrimp**
  - Forte dei Marmi: $24.95

- **Roasted Chilean Seabass**
  - Borlotto beans & pancetta: $22.95

- **Roast Stuffed Salmon**
  - Chilled: served with asparagus salad: $19.95

**Montecatini Spa Fish Special**
- please see your table card

**Grilled Fish**
- (please see our board for our fresh fish specials)

- **Atlantic Salmon**: $19.95

- **Filet Mignon of Yellowfin Tuna**: $22.95

- **Diver Sea Scallops**: $20.95

- **Jumbo Maya Shrimp**
  - Our grilled fish are served with grilled vegetables & roasted potatoes: accompanied with selection of three sauces: roasted sweet pepper sauce: raisin pine nut & fennel: herb garlic olive oil

**Lobster**
- (market priced)
  - 2 to 3 LB Maine Lobsters: steamed or grilled
  - Lobster Fra Diavolo: 2 to 3 LB with shrimp and clams

**Entrees**

- **Veal Marsala**
  - porcini mushrooms: $21.95

- **Grilled Veal Chop**
  - seared mushrooms, rosemary: $26.79

- **Filet Mignon**
  - portobello mushrooms, new potatoes: Brunello sauce: $24.95

- **Clay Pot Roasted Baby Chicken**
  - carrots, escinito, peppers & roasted potatoes

- **House Specialty**
  - Veal Chop Parmigiana: $28.95
  - Veal Chop Milanese: $28.95

- **Dry Aged Ribeye Steak Frites**
  - shoestring fries: arugula salad: $24.95

**Pizza**

- **Margherita**
  - tomato, mozzarella & basil: $15.75

- **Calabria**
  - pepperoni, mozzarella & tomato: $16.95

- **Vongole**
  - clams, mozzarella & pepperoncino: $17.95

- **Prosciutto**
  - mozzarella, goat cheese, tomato & arugula salad: $17.95

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Please Join Us For Brunch On
Saturday & Sunday from 11 AM to 3 PM

For our guests with food allergies, please feel free to make special requests.
A 17.5% service charge will be added to parties of 6 or more

Managing Director: THOMAS HAAS
Executive Chef: PIERO PREMOLI

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